Ana Rojas

List of Publications by Year
in descending order

37 papers	903 citations	411340 20 h-index	536525 29 g-index
38 all docs	38 docs citations	38 times ranked	1229 citing authors

#	Article	IF	Citations
1	Enzyme assisted extraction of pectin and inulin enriched fractions isolated from microwave treated Cynara cardunculus tissues. International Journal of Food Science and Technology, 2021, 56, 242-249.	1.3	5
2	Perennial halophyte Salicornia neei Lag.: Cell wall composition and functional properties of its biopolymers. Food Chemistry, 2021, 350, 128659.	4.2	3
3	Dietary Fibre. , 2021, , 119-157.		1
4	Antioxidant edible film based on a carrot pectinâ€enriched fraction as an active packaging of a vegan cashew ripened cheese. International Journal of Food Science and Technology, 2021, 56, 3691-3702.	1.3	7
5	Pectins obtained by ultrasound from agroindustrial by-products. Food Hydrocolloids, 2021, 118, 106799.	5.6	21
6	Chemical structure and rheological studies of arabinoglucuronoxylans from the Cercidium praecox exudate brea gum. Carbohydrate Polymers, 2020, 228, 115388.	5.1	21
7	Rheology of partially and totally oxidized red seaweed galactans. Carbohydrate Polymers, 2020, 230, 115653.	5.1	7
8	Artichoke. , 2020, , 55-69.		2
9	Conventional and Emerging Extraction Technologies. , 2019, , 199-245.		0
10	Antioxidant pectin enriched fractions obtained from discarded carrots (Daucus carota L.) by ultrasound-enzyme assisted extraction. Food Chemistry, 2019, 289, 453-460.	4.2	61
11	Husks of Zea mays as a potential source of biopolymers for food additives and materials' development. Heliyon, 2019, 5, e01313.	1.4	11
12	High-dose coenzyme Q10-loaded oleogels for oral therapeutic supplementation. International Journal of Pharmaceutics, 2019, 556, 9-20.	2.6	25
13	Plum (Prunus salicina) peel and pulp microparticles as natural antioxidant additives in breast chicken patties. Food Research International, 2018, 106, 1086-1094.	2.9	32
14	Pectin-based composite film: Effect of corn husk fiber concentration on their properties. Carbohydrate Polymers, 2017, 164, 13-22.	5.1	41
15	Stability of L-(+)-ascorbic acid in alginate edible films loaded with citric acid for antioxidant food preservation. Journal of Food Engineering, 2016, 175, 1-7.	2.7	20
16	Carrot fiber (CF) composite films for antioxidant preservation: Particle size effect. Carbohydrate Polymers, 2016, 136, 1041-1051.	5.1	38
17	Protease and Hemicellulase Assisted Extraction of Dietary Fiber from Wastes of Cynara cardunculus. International Journal of Molecular Sciences, 2015, 16, 6057-6075.	1.8	21
18	Chemical and rheological characterization of the carrageenans from Hypnea musciformis (Wulfen) Lamoroux. Carbohydrate Polymers, 2014, 102, 780-789.	5.1	39

#	Article	IF	Citations
19	Cherry fibers isolated from harvest residues as valuable dietary fiber and functional food ingredients. Journal of Food Engineering, 2014, 126, 149-155.	2.7	37
20	Effect of Butternut (Cucurbita moschata Duchesne ex Poiret) Fibres on Bread Making, Quality and Staling. Food and Bioprocess Technology, 2013, 6, 828-838.	2.6	21
21	High methoxyl pectinâ€“methyl cellulose films with antioxidant activity at a functional food interface. Journal of Food Engineering, 2013, 116, 162-169.	2.7	28
22	Chemical and functional properties of cell wall polymers from two cherry varieties at two developmental stages. Carbohydrate Polymers, 2013, 92, 830-841.	5.1	46
23	Blanching of red beet (Beta vulgaris L. var. conditiva) root. Effect of hot water or microwave radiation on cell wall characteristics. LWT - Food Science and Technology, 2013, 50, 193-203.	2.5	52
24	Hydrolytic Stability of l-(+)-Ascorbic Acid in Low Methoxyl Pectin Films with Potential Antioxidant Activity at Food Interfaces. Food and Bioprocess Technology, 2013, 6, 186-197.	2.6	36
25	Effect of extraction time and temperature on the characteristics of loosely bound pectins from Japanese plum. Carbohydrate Polymers, 2012, 89, 230-235.	5.1	39
26	Isolation of pectin-enriched products from red beet (Beta vulgarisL. var.conditiva) wastes: composition and functional properties. Food Science and Technology International, 2011, 17, 517-527.	1.1	17
27	Characterization of terpolymers containing 1,2,4â€oxadiazolic pendant groups with potential application as workover fluids. Journal of Applied Polymer Science, 2011, 119, 3170-3179.	1.3	4
28	Influence of the isolation procedure on the characteristics of fiber-rich products obtained from quince wastes. Journal of Food Engineering, 2010, 96, 239-248.	2.7	37
29	Effects of gamma irradiation on bio-chemical and physico-chemical parameters of fresh-cut red beet (Beta vulgaris L. var. conditiva) root. Journal of Food Engineering, 2010, 98, 178-191.	2.7	62
30	Characterization of Acid-Extracted Pectin-Enriched Products Obtained from Red Beet (Beta) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30 Journal of Agricultural and Food Chemistry, 2010, 58, 3793-3800.	2.4	27
31	Pumpkin (Cucurbita moschata Duchesne ex Poiret) mesocarp tissue as a food matrix for supplying iron in a food product. Journal of Food Engineering, 2009, 92, 361-369.	2.7	18
32	Commercial cell wall hydrolytic enzymes for producing pectin-enriched products from butternut (Cucurbita moschata, Duchesne ex Poiret). Journal of Food Engineering, 2009, 93, 293-301.	2.7	22
33	Homocysteine modifies fibrin clot deformability: Another possible explanation of harm. Biorheology, 2009, 46, 379-387.	1.2	12
34	Characterisation of Fiber Obtained from Pumpkin (cucumis moschata duch.) Mesocarp Through Enzymatic Treatment. Food Science and Technology International, 2007, 13, 141-151.	1.1	30
35	Chemical and biochemical changes of pumpkin (Cucumis moschata, Duch) tissue in relation to osmotic stress. Journal of the Science of Food and Agriculture, 2005, 85, 1852-1860.	1.7	17
36	Rheological and drug-release behaviour of a scleroglucan gel matrix at different drug loadings. Polymer International, 2005, 54, 1613-1619.	1.6	17

#	Article	IF	Citations
37	Dynamic rheological measurements and drug release kinetics in swollen scleroglucan matrices. Journal of Controlled Release, 2003, 90, 355-362.	4.8	18